

BIG SALT

OREGON WHITE BLEND

2025



BIG SALT aims to capture a day at the beach in a bottle.

Fresh, dry, breezy - the bright aromas of the wine are met with a dry, almost salty textured palate that's well-suited for sitting in the sun and hanging with friends. Sustainable and Organic vineyards throughout Oregon are the building blocks for Big Salt.

Big Salt is not about a single grape - it is about vineyards and varietals coming together to make a singular wine of Oregon.



Tasting Notes

2025 **BIG SALT** is dry, aromatic and zippy. Salty lemon, ginger and aloe vera leap out of the glass. A short skin contact gives the palate textural complexity, even at a low abv. In its youth, Big Salt continues to be Muscat forward, but we find as it ages into summer that Gewurz comes to the forefront, while oceanic citrusy Riesling shines after a year in the bottle.

Pair with a day at the beach

DRINK WITH:

- **Bacalao croquettes.** The salt in the dish meets the saline snap in the wine, clearing space for Big Salt's juicy lemon, grapefruit and floral tones to bloom.
- **Crispy calamari with lemon aioli.** Big Salt behaves like a squeeze of citrus on the plate, cutting through the fry and brightening the whole bite.
- **Fresh oysters with classic mignonette.** The wine's minerality locks in with the brine, letting its orchard fruit pop on the finish.

ABV
12.5% **REGION**
Oregon

VARIETALS
42% White Riesling
38% Gewurz
15% Muscat
5% Pinot Blanc

A little salt goes a long way